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All About Eggs

From Producer to Consumer

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Montana Department of Agriculture
Labor and Industry

Dairy Division

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Montana

EGG GRADING SERVICE

Montana Department of Agriculture,
Labor and Industry
Dairy Division

STATE CAPITOL
Helena, Montana

J. T. SPARLING
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TABLE OF CONTENTS

Foreword—by Commissioner J. T. Sparling 4

Montana State Egg Law 5

Egg Graders' License 9

Montana Rules and Regulations 10

Know Your Eggs 13

Montana Egg Grade Qualifications 14

Courtesies 15

Egg Recipes 16-17

Explanations and Definitions 18

The Story of the Egg 23

Suggestions for Producers 30

Suggestions for Retailers 32

Insert—Chart of Grades and Seals

Foreword

The principal aim of the Montana Agricultural Department's egg grading program is two-fold—to make it possible for consumers to buy the types of eggs they prefer and to help producers increase their incomes. Practice has proved that consumers will generally buy the higher grades of eggs when they know they can depend on the quality represented, with the result that producers' incomes will raise when they concentrate their efforts on marketing eggs of the higher grades.

With this in mind, Montana, over a period of years, has adopted the Federal grades for eggs, and through legislation and regulation has put forth effort to acquaint producers, dealers and consumers with the decided advantages to come from such a system.

Eggs, along with other foods on the market, have made consumers "quality-conscious," since more and more often the housewife figures, "What can I get for my money," rather than the older question, "How far will my money go." The fact that more and more consumers buy by brand has proved that they are alive to the possibilities of getting quality instead of volume for their money. Producers, to get in line with the situation, will find that when they deliver to the consumer and dealer consistently high grade eggs, the demand for those eggs will increase, thereby raising the price and increasing income far beyond the overhead cost of producing high quality.

This Department was originally set up and has progressed on the theory that its work is to assist the producer. The carrying out of this work has made it necessary to study consumer habits, if we are to help improve the product and the income of the producer. This pamphlet is, therefore, a summary of the research carried on, as well as detailed information for the production of high quality eggs.

J. D. Sparling.

COMMISSIONER.

Montana State Egg Law

(INCLUDING THE EGG LAW KNOWN AS SECTION 2634 of the Revised Codes of Montana, 1935, and the amendments as passed by the 1939 legislative assembly. The amendments will be known as Chapter 151 of the Session Laws of the 26th Legislative Assembly of the State of Montana.)

Section 2634.1. **Egg Dealers' License Fee.** Every person engaged in the business of buying, selling or dealing in eggs, except those persons or firms who do not buy and sell more than an average of 25 cases of eggs per month for any one year, other than those produced by fowls owned by such persons, shall obtain a license from the commissioner of agriculture for each establishment at which said business is conducted, and shall render to the commissioner of agriculture such reports as may be requested by said commissioner. The fee for such license shall be Two ($2.00) Dollars per year for dealers buying eggs for sale at retail. The fee for such license shall be $20.00 per year for dealers buying eggs for sale at wholesale. All licenses shall be posted in a conspicuous place in each place of business. Licenses shall expire March 31st each year after the date of issuance.

Section 2634.2. **Remittance of Fees.** All license fees shall be remitted to the department of agriculture, dairy division, who shall disburse them for the enforcement of this act as provided in Section 2634.10.

Section 2634.3. **Place for Testing and Candling Eggs to Be Maintained.** Every person engaged in business of buying eggs intended for human consumption for resale shall maintain an adequate place for the proper candling and handling of same.

Section 2634.4. **"Candling" Defined.** The term "candling" as used in this chapter shall mean the careful examination in a partially dark room or place, of the whole egg by means of a strong light.

Section 2634.5. **Certificate of Candling.** Every person buying eggs for resale at retail, except those persons or firms who do not buy and sell more than 25 cases of eggs per month, shall candle all eggs offered to him, which have not been candled by a licensed egg grader and he shall refuse to buy eggs unfit for human food as defined in Section 2634.6. "Rejects" shall be returned to the producer, if possible, or, if requested, the candling shall be done in the presence of the producer. A certificate shall be placed on the top layer of every case of eggs if candled and graded, which should state exact grade and size, also date of candling, by whom candled and license number of licensee. If not candled or graded, the certificate should state "not candled or graded," the name of the dealer and when packed. Such certificate shall be printed on cards or sheets of paper not smaller than 2⅜ by 4¼ inches.

Section 2634.6. **Eggs Defined as Unfit for Human Food.** Eggs hereinafter defined shall be deemed unfit for human food:

(a) "Addled," or "white rot" means an egg that is putrid or rotten.

(b) "Moldy" means an egg which, through improper care, has deteriorated so that mold spores have formed within the egg.

(c) "Blood spot" is a spot of blood adhering to the yolk of an egg.

(d) "Black rot" means an egg which has deteriorated to such an extent that the whole interior presents a blackened appearance.

(e) "Blood ring" means an egg in which the germ has developed to such an extent that blood is formed.

(f) "Adherent yolk" means an egg in which the yolk has become fastened to the shell.

(g) "Incubated eggs" shall include eggs which have been subjected to incubation, whether natural or artificial, for more than forty-eight (48) hours, and it shall be unlawful to offer for sale incubated eggs unless branded or stamped with the word "incubated."

(h) "Bloody white" means an egg with a general reddish appearance due to blood mixed through it and which egg may show spots of blood floating in the white.

(i) "Meat spot" means that the egg has a speck of foreign matter adhering to the yolk or floating in the white.

Section 2634.7. **Imported Eggs—Labeling "Imported Eggs."** All eggs imported into the State of Montana from other states or foreign countries shall be sold as such. All such eggs sold in Montana must comply with the requirements of this act and must be inspected and passed by licensed Montana egg graders. The case or container in which they are shipped shall have the words "foreign eggs" or the word "eggs" preceded by the name of the country or state where produced displayed thereon in letters two inches high. All retailers of said eggs shall sell them from the container in which he received them and shall inform each purchaser that said eggs are foreign eggs. All restaurants, hotels, cafes, bakeries and confectioneries using or serving foreign eggs in any form must place a sign in letters not less than four (4) inches in size in some conspicuous place, where the customer entering their place of business can see it, to read "We use foreign eggs," or the same words with the exception that the name of the country or state where the eggs were produced, may be substituted for the term "foreign."

Section 2634.8. **Notice to Purchaser of Grade of Eggs.** It shall be unlawful for any person to sell, offer or expose for sale at wholesale or retail any eggs for human consumption, without notifying the person or persons purchasing or intending to purchase the same, of the exact grade or quality

and size or weight of such eggs, according to the standards prescribed by the commissioner of agriculture, by stamping or printing on the container of any such eggs, such grade or quality and size or weight, and in the case said eggs are offered for sale in bulk, without also displaying in a conspicuous place at the point where such eggs are offered or exposed for sale, a placard or sign printed in letters two (2) inches high, giving such grade, quality, size and weight and date of grading, without placing a Montana state egg seal upon each carton, bag or other container in which eggs are sold, delivered or offered for sale at retail to the consumer. Provided, that this act shall not affect the sale of eggs by the producers when the consumer purchased said eggs at the place of production.

Section 2634.9. **Invoice to Show Grade of Eggs.** Every person other than the producer, except those persons or firms who do not buy and sell more than 25 cases of eggs per month, in selling eggs to a retailer shall furnish to such retailer an invoice showing the exact grade or quality of such eggs according to standards prescribed by the commissioner of agriculture.

Section 2634.10. **Rules and Regulations Concerning Enforcement of Act to Be Made by Commissioner.** It shall be the duty of the commissioner of agriculture to enforce the provisions of this act and to make such rules and regulations as may be necessary for the enforcement of this act.

Section 2634.11. **Penalties.** Every person failing to comply with the requirements of this act or any provisions of this act shall be guilty of a misdemeanor and upon conviction for the first offense shall be punished by a fine of not less than Twenty-five ($25.00) Dollars nor more than Seventy-five ($75.00) Dollars. Upon conviction for the second or any subsequent violation of the foregoing provisions of the act the violator shall be fined not less than Fifty ($50.00) Dollars nor more than Two Hundred ($200.00) Dollars.

Section 2634.12. **Montana State Egg Seal.** The commissioner of agriculture is hereby authorized and it shall be his duty to provide and make available a suitable gummed paper seal to be known as the Montana state egg seal; and he shall have the power from time to time to establish the price at which said seal shall be sold, but in no case shall the cost of such seal exceed one and three-quarters (1¾) mills per dozen eggs. The proceeds from the sale of said seals shall be expended by the commissioner of agriculture to assist in defraying salaries and expenses incurred in the enforcement of the provisions of this act.

Section 2634.13. **Licensed Egg Graders.** All wholesale and retail dealers who handle more than 25 cases of eggs per month, supplying eggs to consumers must employ only experienced and licensed graders. The fee for grader's license shall be One ($1.00) Dollar per year. All candlers and graders must pass an examination as required by the commissioner of agriculture. The license shall expire March 31st each year after the date of issuance.

Section 2634.14. **Revocation of License.** All licenses issued by the department under this act may be revoked by the commissioner of agriculture or his agents in the State of Montana, whenever the holder of such license shall fail to comply with the laws of the State of Montana relative to the conducting of his place of business under such license. If any firm, person or corporation whose license has been so revoked by the commissioner shall thereafter continue to buy, sell or deal in eggs without a license, he shall be deemed guilty of a misdemeanor and shall be subject to the penalties of this act herein provided.

EGG GRADER'S LICENSE

Protects Efficient Graders

State of Montana
Department of Agriculture, Labor & Industry

EGG CANDLER'S AND GRADER'S LICENSE

The undersigned Chief of the Dairy Division of the Department of Agriculture of the State of Montana, certifies that..... of....., Montana, has been duly examined as to his qualifications for candling and grading eggs, and we hereby license him to candle and grade eggs for the year ending March 31, 19.....

This license shall be revoked or suspended for any violations of the state laws or regulations of the Department of Agriculture.

Given under our hands this.....day of....., 19.....

DEPARTMENT OF AGRICULTURE,

.....
Chief, Division of Dairying

J. T. SPARLING,
Commissioner of Agriculture, Labor & Industry.

The above is a copy of the new Egg Grader's License, which may be procured by producers and dealers alike. To obtain this license a candler must have studied the state law and have sufficient experience in candling to pass an examination in demonstration and written work. While the license is not compulsory, the holder of it can ship his eggs to any state market where his grade is to be accepted without dispute. Where his grading is questioned, it will be necessary to have the eggs checked by a state inspector. Should eggs graded by a licensed grader be found consistently off-grade his license will be revoked and he will be prevented from marketing graded eggs.

With the introduction of state graded seals, there has been a call for experienced graders. Producers who prepare themselves to obtain this license will find a ready market for eggs, as it is a time-saver for the merchant who can trust the grades of his producer-patrons.

Inspectors of this department will know the names of licensed graders in the state and will be prepared to defend their grading, once they have proved themselves eligible for this license.

Rules and Regulations

1. Eggs, known and described in Section 2634.6 of the Revised Codes of Montana, 1935, as amended by Chapter 151 of the Session Laws of the 26th Legislative Assembly and in these Rules and Regulations, as "addled," "moldy," "black rots," "blood spots," "blood ring," "adherent yolk," "bloody white," "meat spot," eggs with green and bloody white, incubated eggs and other eggs classed as inedible and deemed unfit for human food, shall not be sold for human consumption.

2. All "check' and "crack" shell eggs shall be shipped in cases stenciled that they contain "check" or "crack" shell eggs and shall be sold as Trades, as hereinafter defined.

3. All merchants, dealers or others dealing in eggs shall, after candling eggs, place on the top layer of every case of candled eggs a certificate as provided in Section 2634.5 of the egg law. Such certificate shall be of the following form:

THE EGGS IN THIS CASE WERE CANDLED AND GRADED

Date.....

By.....GRADER'S LICENSE NO. .....

OF.....DEALER'S LICENSE NO.....

Signature of Person Candling
Individual, Firm or Corporation

GRADE AND SIZE.....

4. In further compliance with Section 2634.5, where eggs are shipped without being candled, a certificate shall be placed on the top layer stating that the eggs in that case are not candled or graded, the name of the dealer and when packed. Such certificate shall be of the following form:

THE EGGS IN THIS CASE
HAVE NOT BEEN
CANDLED OR GRADED

.....
Individual, Firm or Corporation

.....
Dealer's License No.

Packed....., 19.....

5. All dirty or soiled eggs shall be classed and sold as "Trades" as hereinafter defined.

6. Section 2634.3 of the Montana Egg Law provides that an adequate place be maintained for the proper candling, handling and storing of eggs at all places where eggs are bought and sold. Such place should be at least partially enclosed so that it may be darkened; should be cool and well ventilated, large enough to contain a bench or table for candling equipment, and egg cases, and must not be in a damp or foul smelling place. The candler, which is a shield for the light, should be provided with not more than two holes 1¼ inches in diameter, and a strong light, either electric or gasoline mantle type, should be used. Egg scale of reliable make and approved by this department must be part of the candling room equipment.

7. Under the provisions of Section 2634.8, the standards of quality recommended by the United States department of agriculture are hereby declared to be official grades for dealing or trading in eggs in Montana. These standards are printed in full herein with definitions of all terms used.

8. Any person exposing for sale or offering for sale to a consumer eggs, other than those of his own production, shall give notice of the exact grade of the eggs in the following manner:

(a) If the eggs are offered for sale in cartons, bags or other containers, by plainly and conspicuously affixing on each carton, bag or other container a state egg seal stating the exact grade and size in full.

(b) Each standard case of eggs containing thirty (30) dozen eggs must have applied to each half of the case a Montana Department of Agriculture approved egg seal, designating fifteen (15) dozen graded eggs, such seal to be so placed on each one-half case that the seal will be broken when the case is opened.

(c) The terms "fresh," "city," "hennery," or words of similar import shall not be deemed to be a substitute for grade designation.

9. Any advertisement of eggs for sale shall plainly and conspicuously indicate the grade.

10. The terms "large," "medium" and "small" or any terms of similar import must not be applied to any lot of eggs in connection with a sale, offering for sale or advertisement for sale unless they conform to the weight requirements as given herein.

11. Standards may be variable in size, but must weigh not less than 22 ounces per dozen; size designation is not necessary on this grade, unless the weight is less than 22 ounces per dozen. The size designation shall then be "medium" or "small" as the case may be.

12. Individual eggs weighing less than nineteen (19) ounces to the dozen shall in no case be sold as Specials or AA Grade.

13. WEIGHTS:

	Minimum Average Weight Per Dozen	Minimum Weight Requirement for Individual Eggs Per Dozen
Large	24 ounces	22 ounces
Medium	20½ ounces	19 ounces
Small	17 ounces	15 ounces

14. In accordance with further developments of the Federal government, further rules and regulations have been put in force in Montana as follows:

(a) **Specials** shall be known as "Specials or AA Grade," (either designation may be used) and shall be sold in two weights, Large and Medium.

(b) **Extras** shall be known as "Extras or A Grade," (either designation may be used) and shall be sold in three weights, Large, Medium and Small.

(c) **Standards** shall be known as "Standards and B Grade," (both designations must be used).

(d) **Trades** shall be known as "Trades and C Grade," (both designations must be used).

15. In compliance with Chapter 146 of the Session Laws of the 26th Legislative Assembly, relating to weights and measures, all cartons, packages or containers for eggs must contain thereon the correct quantity or numerical count of the eggs contained therein.

16. The certified egg seals heretofore used by the department of agriculture and still on hand shall be used on cartoned Specials and Extras where grade designations are stamped on the carton and may be used until present supply is exhausted.

17. In accordance with Sections 2634.8 and 2634.12, the following seals are hereby approved as the official seals for Montana Graded eggs, and shall be available through the department of agriculture, labor and industry, Dairy Division, for $1.50 per thousand seals or 1½ mills per dozen eggs. The seals designating 15-dozen or one-half case shall be 2¼ cents per seal or 1½ mills per dozen eggs.

Large Specials or AA Grade.....(blue and white)
Medium Specials or AA Grade.....(blue and white)
Large Extras or A Grade.....(green and white)
Medium Extras or A Grade.....(green and white)
Small Extras or A Grade.....(green and white)
Standards and B Grade.....(red and white)
Trades and C Grade.....(brown and white)
One-half case or 15-dozen.....(pink)

DEPARTMENT OF AGRICULTURE, LABOR & INDUSTRY
(Department Seal) (Signed) J. T. SPARLING, Commissioner.

KNOW YOUR EGGS

By the Grade on the Seal

The enclosed chart will illustrate the egg seals now being used in the State of Montana to show egg quality. You will note that each grade is set off from the others by a distinctive color. In specials and extras, where there are more sizes than one to the grade, the seal bears the size as well as the grade.

The purpose behind these seals is to establish more uniformity in marketing and to bring home to producers the profit to be found in producing and marketing graded eggs. Each grade under its own seal has its own requirements distinguishing it from the other grades. The enclosed chart also gives these definitions and shows how the eggs in that grade can be most satisfactorily utilized by the consumer.

The egg seals were set up by the passage of a law in the 1939 Montana legislative assembly, and have been obtained and distributed by the state inspectors since May, 1939. Most sections of the state are now uniformly marketing their eggs through the use of these seals. Since the seals bear the name of the state department of agriculture, state inspectors have been instructed to tell purchasers of the seals that the state department is responsible to the consumer for the quality. That is, where the quality of the eggs in the carton do not meet the requirements of the grade stated on the seal, there is a violation of the law and since the department's name is on the seal this department must enforce the law to the extent of requiring that the eggs within the carton conform to the grade and quality designated on the seal.

A Perfect Egg Is a Perfect Me

The Montana Egg Grades Are Based Upon the U. S. Standards of Quality for Individual Eggs Formulated by the United States Department of Agriculture

The following table gives such U. S. Standards and shows the relationship between the Montana egg graders and the U. S. Standards of quality for individual eggs.

Grade Factors	MINIMUM REQUIREMENTS			
	U. S. Specials* (or AA Grade)	Extras* (or A Grade)	Standards* (or B Grade)	U. S. Trades** (or C Grade)
Shell	Clean, sound	Clean, sound	Clean, sound	Clean or dirty; cracked but not leaking
Air Cell	1/8 in. or less, localized, regular	1/4 in. or less, localized regular	3/8 in. or less, localized, may be slightly tremulous	May be over 3/8 in., be bubbly or freely mobile
Yolk	May be dimly visible	May be visible	May be plainly visible, mobile	May be plainly visible; dark in color, freely mobile
White	Firm, clear	Firm, clear	Reasonably firm	May be weak and watery
Germ	No visible development, free of other defects or blemishes.	No visible development	Development may be slightly visible	Development may be clearly visible but no blood

*U. S. Standards of Quality for Individual eggs.

**Includes U. S. Trades, U. S. Standard Dirties, U. S. Trade Dirties and U. S. Checks (U. S. Standards of Quality of Individual Eggs.)

COURTESIES

In accordance with the policy of the Department of Agriculture, Labor and Industry, this pamphlet has been prepared to serve producers, wholesalers, retailers, and consumers in their operation and use of the egg industry. In the preparation of this booklet, we wish to express our appreciation to the following firms and departments that have given us research material:

United States Department of Agriculture.

Minnesota Department of Agriculture, Dairy & Food.

Ohio Department of Agriculture, Division of Markets.

New England Fresh Egg Institute.

Self-Locking Carton Company.

Institute of American Poultry Industries.

The Egg Is A Natural Food

High quality eggs, thank goodness, require no half-true claims, no half- to gain a place on America's table. Packed in nature's own container, for use, the egg is a natural protective food that ranks close to the top i properly prepared, fresh eggs are every bit as delicious to eat as they a Eggs, like milk, are truly one of nature's most valued gifts to man.

FRENCH TOAST SANDWICHES

Use sandwiches; egg mixture or batter; deep fat or shallow layer of fat; jam or fruit preserves.

Egg Mixture—1 egg, beaten; ¼ teaspoon salt; speck pepper; ¼ cup milk.

Egg Batter.—2 eggs, beaten; 1 cup milk: ½ cup flour; ½ teaspoon salt; speck pepper.

Prepare sandwiches in usual manner (palin, parsley, cheese, meat, etc.)

Dip sandwiches in egg mixture or egg batter.

Cook in deep fat or shallow layer of fat until brown.

Serve piping hot with jam or fruit preserves. It may be necessary to hold sandwiches together with toothpicks. Remove toothpicks before serving.

LUCIAN EGGS (Six servings)

Use five hard-cooked eggs; 2 cups cooked macaroni; 2 cups medium white sauce; 1 tablespoon onion juice; ½ cup grated cheese; buttered crumbs.

Cut hard-cooked eggs into quarters, lengthwise.
Mix cooked macaroni with medium white sauce.
Mix in onion juice and grated cheese.
Add eggs and pour into oiled baking dish.
Cover top with butter crumbs.
Bake in moderate oven until crumbs brown.

EGG SPOON BREAD (12 Servings)

Use 1 cup yellow corn meal; 1 teaspoon salt; ½ teaspoon dry mustard; ⅛ teaspoon cayenne pepper; 3 cups scalded milk; 1 cup grated American cheese; 6 eggs well beaten.

Sift corn meal, salt, mustard, and pepper together.

Add to scalded milk and cook, stirring continually until mixture thickens.

Add the grated cheese; cook and stir until cheese blends with mixture, about 2 or 3 minutes. Cool.

Add well-beaten eggs and mix thoroughly.

Pour into greased baking dish and bake in moderately hot oven until puffy and browned.

Serve from baking dish with a spoon.

Note—The casserole may be baked in pan set in hot water. The bread will be crusty all over and very brown if baked without the water jacket.

HONEY PU

Use 1 cup milk; ½ cup me cooked pumpkin; ½ cup honey; ½ teaspoon ground ginger; d beaten.

Add milk, cream, cook stiff, warm slightly until it will and salt to slightly beaten egg

Mix well and pour into

Bake about 15 minutes

GOLD CAKE (Thr

Use 2½ teaspoons baking flour; ¾ cup butter; 1¼ cups s thick and lemon-colored; ¾ cup tract.

Sift baking powder an

Cream butter thorough cream together until light and

Add egg yolks and beat

Add flour mixture alt amount at a time. Beat after

Add lemon extract.

Bake in three greased oven, 25 minutes.

Put layers together wi sides of cake with boiled frosti

PRIZE ANGEL CA

Use 1½ cups egg whites (9 t cream of tartar; ¼ teaspoon sal sifted; 1 teaspoon flavoring; 1

Beat egg whites with fl in cream of tartar and salt ar whites are glossy (but not dry) up in a point.

Gradually beat in 1 cup flavoring.

Sift the flour three tim sugar. Fold gently into the mi

Bake in a deep 9-inch utes at 300 degrees F. and 30

Invert pan until cake

ked statements of the pseudo-scientist
ouched by any hands until prepared
he list of dietary essentials. And when
mportant to our health and well being.

KIN PIE

n cream; 1½ cups smooth-
teaspoon ground cinnamon;
of salt; 2 eggs, slightly

pumpkin, honey (if rather
n easily), cinnamon, ginger,

e nine-inch pie shell.
450 degrees F. oven.

9-inch layers)

vder; 2½ cups sifted cake
r; 8 egg yolks, beaten until
ilk; ½ teaspoon lemon ex-

lour together three times.
add sugar gradually, and
fy.
ell.
ately with milk, a small
ch addition, until smooth.

ch layer pans in moderate

filling and cover top and

(9-inch cake)

egg whites); 1⅓ teaspoons
1½ cups granulated sugar,
sifted cake flour.
egg whip until frothy. Beat
continue beating until egg
ne grained, and will stand

sifted sugar and add the

with the remaining ½ cup
re.
pan (ungreased) 30 min-
utes at 325 degrees F.
old.

REFRIGERATOR CHOCOLATE FROSTING

Use 4 squares unsweetened chocolate; 2 tablespoons hot water; 2 eggs, well beaten; 1 cup confectioners' sugar; ½ cup butter.

Melt chocolate in double boiler over hot water.

Add the hot water and blend.

Add the beaten eggs and the sugar, and remove from the fire, but allow the mixture to stand over hot water, stirring it constantly until it has thickened.

Cool quickly until lukewarm. Add the butter, blending it thoroughly.

Note—This frosting may be kept in the refrigerator for several days if stored in a tightly covered jar.

PEANUT BUTTER COOKIES
(Six doz. 2½" in diameter)

Use 1 cup brown sugar; 1 cup white sugar; 1 cup peanut butter; 1 cup shortening; 2 eggs; 2 cups flour; 1 teaspoon salt; 1 teaspoon soda; 1 teaspoon baking powder; 1 teaspoon vanilla.

Cream sugar, peanut butter, and shortening together.

Beat in eggs and add sifted dry ingredients, and vanilla.

Break off bits of cooky dough, size of thumb on buttered pan and pat out with a fork.

Bake in 350 degree F. oven until golden brown.

Cool slightly before removing from pan.

(If not all baked when batter is made, wrap remainder in oil paper and store in refrigerator. Remove from ice box and allow the batter to attain room temperature before baking again.)

FRUIT-JUICE EGGNOG (1 serving)

1 or 2 egg yolks; few grains salt; sugar, depending on sweetness of fruit juice; ⅔ to ¾ cup fruit juice, such as pineapple, orange, apricot, grape, prune, or most any other.

Mix all ingredients and beat or shake thoroughly. (Lemonade made in the regular way makes an excellent substitute for the fruit juices listed above.)

CORN OYSTERS (Six servings)

Use 3 eggs, well beaten; 1 cup canned corn; ½ teaspoon salt; butter or other fat.

Beat eggs until very light.

Add corn and salt.

Drop from teaspoon into frying pan containing butter or other fat.

EXPLANATIONS AND DEFINITIONS

(As given in Egg Standardization Leaflet No. 2 issued by the United States Department of Agriculture, Revised May, 1929)

TERMS DESCRIPTIVE OF THE AIR-CELL

Localized. A localized air-cell is one which retains a fixed position when the egg is twirled before the candle.

Regular. A regular air-cell is one which retains a fixed position in the egg and that shows a practically even, smooth outline when the egg is twirled, without any movement from its normal shape and position in the egg.

Slightly tremulous. A slightly tremulous air-cell is one which retains a practically fixed position in the egg, but shows a slight movement not to exceed ⅛ inch at one or more points where its lower edge touches the shell.

Bubbly. A bubbly air-cell is one which has several rather small air bubbles within or beneath it which give it a bubbly appearance.

Freely mobile. A freely mobile air-cell is one which moves freely about in the egg when it is turned.

A freely mobile air-cell which readily moves to the uppermost point of the egg as it is turned, indicates that the inner shell membrane is ruptured or broken.

MEASUREMENT OF THE AIR-CELL

The air-cell is normally located at the large end of the egg. As the shell is porous the size of the air-cell is increased by evaporation of the egg contents. The depth of the air-cell when in its natural position, is the distance from the end of the egg to the plane passing through the egg at the lower edge of the air-cell where it touches the shell.

TERMS DESCRIPTIVE OF THE CONDITION OF THE SHELL

Clean. A clean shell is one which is free from foreign matter and from stains or discolorations. Processed eggs which show traces of the processing oil on the shell are considered clean unless the shell is otherwise soiled.

Stained. A stained shell is one which has been discolored by contact with foreign substances, such as wet straw, damp earth, etc.

Dirty. A dirty shell is one which has adhering to it particles of soil, foreign matter, masses of egg yolk, etc.

Checked or cracked. A checked or cracked shell is one which is fractured but has an intact shell membrane which prevents the contents from leaking out.

Leaker. A leaker is an egg with a cracked shell and a broken shell membrane which permits the contents to exude or leak out.

Blind check. A blind check is a cracked egg in which the crack in the shell is so fine that it is not readily discernible to the naked eye except before the candle.

Body check. A body check is a healed over crack in the shell that occurred prior to the time the egg was laid by the hen.

Sound. A sound shell is one that is free from actual checks and cracks.

TERMS DESCRIPTIVE OF THE CONDITION OF THE YOLK

Dimly visible. A dimly visible yolk is one which can be distinguished before the candle as a shadowy object without clear distinction of outline and which does not move far from its normal position in the center when the egg is twirled.

Visible. A visible yolk is one which has a fairly definitely discernible outline before the candle and which moves somewhat from the center of the egg when it is twirled.

Plainly visible. A plainly visible yolk is one which has a plainly discernible outline before the candle but not dark in color and which moves freely from the center of the egg when twirled.

Mobile. A mobile yolk is one which shows considerable movement away from the center of the egg when it is twirled before the candle.

Freely mobile. A freely mobile yolk is one which shows a wide movement or swing away from the center of the egg when it is twirled before the candle and comes sufficiently close to the shell to appear decidedly dark in color.

Dark color. A dark color yolk is one which because of its freely mobile condition closely approaches the shell when twirled before the candle and is distinctly discernible as dark in color.

TERMS DESCRIPTIVE OF THE CONDITION OF THE WHITE

Firm white. A firm white is one which is sufficiently thick or viscous to permit but little movement of the yolk from the center of the egg. A firm white is one of the principal causes of a dimly visible yolk.

Reasonably firm white. A reasonably firm white is one which has a weakened viscous condition and thereby allows the yolk to move more freely

from its normal position in the center of the egg and to approach more closely the shell when the egg is twirled. When the white is reasonably firm, the outline of the yolk becomes fairly distinct, but the yolk does not approach the shell closely enough to appear dark in color.

Weak and watery. A weak and watery white is one which is thin and generally lacking in viscosity and therefore permits the yolk to move freely from its normal position in the center of the egg and closely approach the shell when the egg is twirled. A weak and watery white is indicated by the free movement of the yolk and by the decidedly dark color of it as the egg is twirled before the candle. Eggs with weak and watery whites often develop a tremulous, bubbly or freely mobile air-cell.

Clear white. A clear white is one which is free from any foreign bodies floating in it which in candling would appear as dark irregular spots which are often called "meat spots." A thick fibrous chalazae may appear rather prominently in the white and be mistaken for "meat spots." Such condition of the white, however, would be considered as clear.

TERMS DESCRIPTIVE OF THE GERM

No visible development. No visible development of the germ indicates that there has been no development of the germ spot or if slight development has occurred that it has not proceeded to the point where it can be distinguished by candling.

Slightly visible development. Slightly visible development of the germ indicates that there has been some development of the germ and that it has proceeded to the point where it is indistinctly visible as a deeper colored area on the yolk.

Clearly visible development. Clearly visible development of the germ without blood showing, is a condition that indicates that the development of the germ has progressed to a point where it is plainly visible as a deeper colored area on the yolk.

INEDIBLE EGGS OR LOSS

Inedible egg. An inedible egg is one which is unwholesome or otherwise unfit for food.

Loss. The term loss as generally used includes all inedible eggs, and those that have been smashed and therefore are of no commercial value.

INEDIBLE EGGS THAT MAY BE DETECTED BY CANDLING

Black rot. A black rot is a decomposed egg the contents of which are gray or black in color when seen before the candle.

Mixed rot. A mixed rot is an egg in which the yolk is broken and is partially mixed with the white.

Blood ring. A blood ring is an egg in which germ development has taken place to the point that blood veins have formed around it giving a reddish glow and visible presence of blood veins.

Seeping yolk. An egg with seeping yolk is one in which the yolk sac is broken and part of the yolk is seeping through into the white.

Large embryo. An egg with a large embryo is one in which there is a network of blood vessels on the yolk in the center of which is a dark body, the embryo, of varying size depending on the degree of development of the germ.

Bloody white. An egg with a bloody white is one which has a general reddish appearance due to blood mixed through it and which may show spots of blood floating in the white.

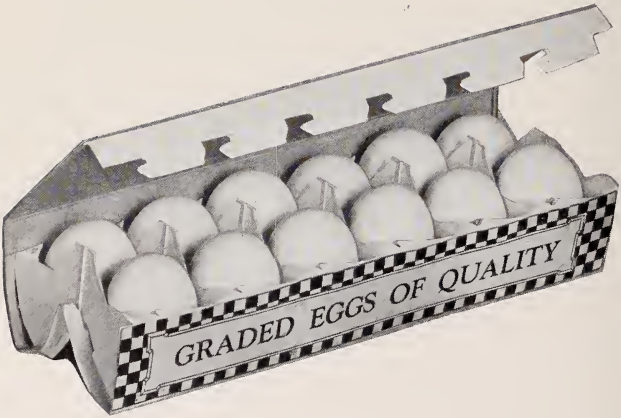
Moldy egg. A moldy egg is one which has developed moldy spots within the egg shell or along cracks in the shell which appear as grayish or black areas. Advanced stages of mold development may cause the entire egg to appear black before the candle.

White rot or addled. An egg that is putrid or rotten.

Blood spot. A spot of blood adhering to the yolk of an egg.

Adherent yolk. An egg in which the yolk has become fastened to the shell.

Meat spot. An egg which has a speck of foreign matter adhering to the yolk or floating in the white.



Protect Consumer and
Producer

"THE STORY OF THE EGG"

(Excerpts from "The Nation's Egg Supply" as published by the Institute of American Poultry Industries)

INTRODUCTION

So important in the American dietary are eggs that in order to supply the demand for them 90,000,000 to 100,000,000 cases of 30 dozen eggs each are produced annually in this country. That means nearly three billion dozen eggs each year. Since the latest census figures inform us that there are about 126,000,000 people in the United States, the production per capita is less than one egg per person per day. Since not all of the eggs produced are eaten, consumption falls considerably below the recommended standard of an egg a day.

Montana is an egg importing state. About one-half of the eggs consumed are produced in this state, which should encourage more production, especially of high quality eggs. The only eggs exported from this state are the B Grade and Standard and Trades and C Grade, which take in all dark yolk eggs. The greater part of the eggs exported go to breaking plants, where they are either dried or frozen, and come back into the state for use by bakeries.

SIZE OF EGGS

Size of eggs is affected by a number of factors among which are breed of fowl, time of laying, feed, method of handling the birds, and others. On an average, hen's eggs weigh about two ounces each, or eight eggs to the pound, or one and one-half pounds per dozen. Fancy grades, however, may weigh 26-28 ounces per dozen. Buyers and packers are encouraging producers to consume small eggs at home or to market them locally rather than allow them to go into the longer trade channels. Uniformity of size as well as of shape is important in packing the eggs, especially for shipment. Unusually large or small eggs do not fit well into standard egg cases and cartons.

THE SHELL OF THE EGG

Hen's eggs vary from snowy white to deep brown. Contrary to popular belief, the color of the shell bears no relation to the food value of the egg. A brown egg is as nutritious as a white one and vice versa. Yet color of egg shells has some effect on the market value of eggs. Brown shell eggs, for example, bring a higher price on the Boston markets than do white shell eggs. In New York City the opposite has been true.

Shells also vary in thickness and porosity. These qualities are determined largely by the type of feed the hen has had and the way the flock has been handled. A well-formed shell can withstand the pressure of a sixteen-pound weight if applied squarely to one end of the egg, while a thin-shelled egg will break under a weight of two or three pounds.

Because the shell is porous, nature has made provision against excessive evaporation of the moisture of the egg. When the egg is laid, a thin protective film is deposited on it. This dries quickly and seals the pores, helping to protect the edible portion of the egg from contamination by foreign substances. It also gives to eggs the characteristic surface appearance known as "bloom."

THE SHELL MEMBRANE

Just inside the shell is a thin, semi-permeable membrane made up of two layers. These are the inner and the outer shell membranes. Together they are sometimes referred to as the egg pod. Its purpose, like that of the shell, is to protect the egg from contamination.

As the egg cools after leaving the hen's body, the contents shrink slightly. During this shrinking the two membranes separate slightly at the large end of the egg, forming a small air cell. As moisture from the egg evaporates, the cell grows larger. Evaporation takes place more slowly at low than at high temperatures. Therefore, if eggs are kept cool the growth of this air cell is retarded.

THE WHITE OF THE EGG

About 57 per cent of the total weight of the egg is white. There are at least two kinds of egg whites, but most investigators differentiate more. On the outer edge, just inside the shell membranes, is a thin, or soft, white. Next comes a layer of a medium thick white, and immediately next to the yolk is a layer of thick viscous white.

When well bred hens have been properly fed, most of the eggs they lay contain a rather high proportion of thick white. As the egg ages, the relative quantities of the thick and thin white change, the thin white increasing in quantity as the thick white decreases. This change takes place slowly at low temperatures, but is hastened as the temperature increases. For this rason one of the cardinal rules to observe in keeping good eggs good is to keep them cool from the time they are produced until they are used.

There seems to be a direct relationship between the proportion of thick white in an egg and the shape and position of the egg yolk. While the amount of thick white is large, the yolk remains round and keeps its position near the center of the egg. As the thick white changes to thin white, the yolk tends to flatten. Because the yolk is about one-third fat and therefore lighter in weight than the white, it tends to rise to the upper side of the egg.

The white is formed in layers about the yolk. As the yolk which forms first passes down the oviduct, or egg canal, of the hen, it revolves and the white is deposited on it. These concentric layers are sometimes noticeable in shelling hard-cooked eggs. If some of the white clings to the shell it peels off in layers.

The white of a fresh egg is translucent and slightly greenish, the depth of color varying somewhat with the feed of the hens.

THE YOLK SAC

The white is kept separate from the yolk by means of a thin membrane, called the yolk sac, or vitelline membrane which surrounds the yolk. This membrane is delicate and elastic. As an egg ages, water passes from the white into the yolk by osmosis. Consequently the yolk increases slightly in size, the sac stretches and becomes thin. This change takes place fairly slowly when eggs are kept cool, but fairly rapidly when they are kept in a warm place. When this process has gone too far, the membrane breaks, the yolk mingles with the white, and the egg is said to have spoiled. Some times sudden changes in temperature also cause this breaking. For example, if a very cold egg is broken into a hot skillet or hot fat the yolk is likely to break.

THE YOLK OF THE EGG

The yolk which to the chemist is the most complex part of the egg, makes up about 32 per cent of its total weight.

It is complex because it contains coloring matter, protein, fats, minerals, vitamins. So elaborate is its structure and the combination of its components that the chemist has not yet entirely analyzed it.

The yolk usually lies slightly nearer the larger end of the egg. Its color may vary from deep brownish orange to palest yellow, depending on the feed, the individual characteristics of the hen, or the season of the year.

The coloring substance is chiefly xanthophyll, with a little carotin. Since these pigments are derived from chlorophyll, the green coloring matter in plants, the color of the yolk can be controlled by regulating the amount of green feed the hens eat. Besides transferring this inviting coloring to the egg yolk, the hen also transfers valuable amounts of vitamin A, usually associated with orange and green foods.

THE GERM SPOT

On the surface of the yolk appears a small light spot called the germ spot. When an egg has been fertilized, the germ develops at this point. High grade market eggs are often infertile by reason of protective measures taken by farmers. All fine market eggs, whether fertile or infertile, are handled under refrigeration until sold and show no development of the germ.

THE CHALAZAE

At each end of the yolk are dense cord-like strands of white substance. These are the chalazae or yolk balancers. Their purpose is to anchor the yolk near the center of the egg, though they allow it to revolve on its axis. They hold the yolk so that the germ spot is always uppermost. Nature has planned the egg so that when the hen sits on it the germ spot is always nearest her body where it may be kept at an even temperature.

COOLING OF EGGS

Like milk, eggs belong in the class of highly perishable foods. For this reason it is most important that they be cooled as soon as possible after they have been laid and kept cool unil they are used. Many large egg producers accomplish this by gathering the eggs three or four times each day and arranging that all handling and transportation be done at low temperatures. Merchants and homemakers should be careful to store their daily supply of eggs in the refrigerator if they want to maintain good quality.

COLD STORAGE

Approximately 13 to 15 per cent of the annual egg crop is put into refrigerated warehouses where special provisions for proper egg storage are available.

Practically all eggs that are stored go into storage during four months—March, April, May, June. During these months more than half the annual supply of eggs is laid and at that time of year eggs are of highest quality. Withdrawal of eggs from storage usually begins in August and thereafter increases gradually until the middle of November. By the first of January the supply is almost exhausted. Sometimes a few eggs are carried until February.

Modern storage of eggs is more than simply keeping them in a large cool room. Temperature, humidity and ventilation are all precisely controlled.

Storage temperatures for eggs are mainained at 29-30 degrees Fahrenheit. Mechanical devices in the storage rooms are so carefully adjusted that there is practically no variation in this temperature. Frequent records are made, day and night. At this low temperature, which is just above the freezing temperature of eggs, the least possible change takes place.

Humidity, too, is as carefully controlled as present scientific knowledge can do it. If too little moisture is present, water evaporates from the eggs and they develop large air cells. Too much moisture may encourage the development of molds, but this difficulty can be controlled in various other ways. A high moisture index is generally favored by the most skillful warehousemen.

Eggs, like other protein foods, easily absorb foreign odors. Consequently the storage atmosphere must be kept sweet by carefully regulated ventilation, by the use of ozone and other methods. Some packers believe that if ozone is added to the storage atmosphere it helps maintain the egg quality. Consequently some firms have installed equipment for supplying this gas.

Those who follow the practice of storing eggs usually rent storage space in large public cold storage warehouses. This system of centralized storage makes possible the adoption of improved methods and devices more rapidly than could be done if each buyer kept his own small warehouse. In recent years great forward strides have been made in cold storage methods.

SHELL TREATING

Eggs are unique in that each egg is an individual package of food. But the package, the shell, is porous, and moisture can evaporate from it. In order partly to seal the pores of the shell and to transform it ino a package that is nearly moisture proof, egg packers sometimes "shell treat" eggs. This treatment consists of coating the shell thinly, usually with a tasteless, odorless, flavorless mineral oil. The eggs are first cooled and then they are placed on an ingenious machine which dips them into the warmed oil for just a few seconds. The surplus oil is drained off and only the thinnest, almost invisible film is left.

Shell treating for the purpose of reducing evaporation is most often used when eggs must be shipped long distances or when they are to be cold stored. However, many eggs are stored satisfactorily without "shell treating." Shell sealing does not take the place of refrigeration, nor does it reduce the need for it, for the contents of the shell are still perishable. It is simply an aid in the preservation of the original quality of the egg.

FREEZING

The freezing of eggs to render them non-perishable has developed within he last forty years. Cooperation between trade and government experts has resulted in a high grade product which is demanded by the best bakers, confectioners and mayonnaise manufacturers.

Today between 125 to 150 million pounds of eggs are frozen each year in the United States. This represents more than a billion and a half eggs. They are broken singly, thoroughly mixed in huge mixers, put into clean cans and transferred to freezing rooms. Each can contains 30 pounds of egg meat, or the approximate equivalent of one 30-dozen case of eggs. One pound of frozen or liquid egg is equivalent to 10.2 eggs in the shell.

Frozen eggs are packed as whole egg mixed, as whites, as yolks and in other combinations according to the use to be made of them. The breaking takes place during the spring months, the time of peak production.

Spring eggs are of highest quality and give best results in baking. For this reason the best cake bakeries use only frozen eggs, so that they may be assured of a year-round supply of spring eggs. Bakers usually refer to all spring eggs as "April eggs."

DRYING

Dried eggs are used to some extent by confectioners, noodle manufacturers, pie bakers, packers of prepared flours, and in a few other industries.

For some purposes dried eggs are eminently satisfactory. They are an important ingredient in many prepared cake, doughnut, pie and cookie mixes, in some nutritive beverages, in some types of ice cream mixes and in some confections. Admiral Byrd found them satisfactory to use on the trail during his Antarctic explorations.

CONSUMPTION

No dependable consumption figures are available, but if the approximate number of eggs that go into consumption annually, 29,048,966,000, is divided by 126,000,000 — the population of the United States — the annual per capita consumption is seen to be about 236 eggs, or 129 eggs less than the nutritionally desirable standard of an egg a day. This low consumption is unfortunate, for eggs are rich in valuable food nutrients and the vitamins which most people find it difficult to get into their diets in adequate amounts.

In Montana the consumpion of eggs for table use has nearly doubled since the passage of the egg law, and particularly noticeable is the fact that the public can and does order by grade, relying on the active control of the state government to get what they order. Seven months out of the year Montana merchants are unable to purchase sufficient amounts of Montana produced eggs to take care of the demand. The increase in consumption has proved that quality in any product tends to increase the consumption of that particular product.

BUYING EGGS

The first step in purchasing satisfactory eggs is to buy from a merchant who keeps his supply in a cool, clean place, preferably in a refrigerator.

In Montana where eggs are sold by grades, homemakers should become familiar with those grades.

For methods of cookery in which the appearance of the opened egg is important, as in hard-cooking in the shell, poaching or frying, the Special and Extra grades of eggs are preferable, since they are most attractive and appetizing. For general cookery the Standard grade is both desirable and economical.

In planning the weekly purchase of eggs, an egg a day per person in the household is a good standard allowance ,from the point of view of health as well as of good cookery.

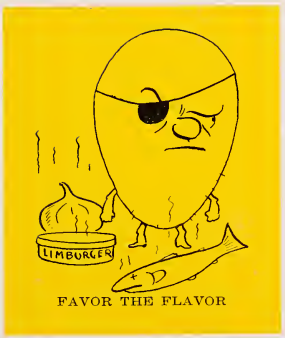
CARE OF EGGS

Eggs are perishable and must be handled accordingly. As soon as they reach the household they should be removed from the carton and put into a bowl, egg rack or covered container. Cartons tend to absorb moisture from the eggs, and since there is a relationship between the flavor of the egg and the size of the air-cell, it is desirable to keep moisture loss at a minimum.

Like most other protein foods, eggs absorb odors and flavors easily. Therefore it is best, both in the market and in the home refrigerator, to keep them away from foods with high odors. In the mechanical refrigerator eggs are kept well if placed on the lowest shelf, away from the freezing unit; in the ice refrigerator of the side-icing type, on the lowest shelf or on the floor of the refrigerator.

TIME REQUIRED TO LOWER EGGS TO EXTRAS OR GRADE "A"

No Days	Temperature
3	98.6 Degrees F.
8	77.0 Degrees F.
23	60.8 Degrees F.
63	44.6 Degrees F.
100	37.6 Degrees F.



SUGGESTIONS FOR PRODUCERS

GOOD EGGS REQUIRE GOOD CARE

Many eggs are partially or wholly deteriorated before they leave the farm for market. Many more are no longer fresh, full and sweet, or have had their market quality more or less impaired. It is of utmost importance to poultry producers and consumers that great care be given all market eggs while still on the farm.

Eggs are perishable; they evaporate quickly, absorb strong odors and flavors, and are subject to bacterial invasion. To give eggs the best possible start to market, a few simple rules should be observed.

1. Produce clean eggs by
   (a) Keeping clean nesting material in the nests.
   (b) Keeping plenty of clean litter on the floor.
   (c) Screening the perches with poultry wire to prevent the birds from walking on the dropping boards.
   (d) Use gypsum or de-hydrated lime on nest perches.
   (e) Keep birds housed during muddy weather.

2. Produce infertile market eggs.

3. **Limit green food to avoid dark yolks and thin whites.** Never feed more than 5 lbs. of green food per 100 birds daily. Customers often complain about the darkness of the yolk or the thinness of the white. These conditions are often caused by feeding too much green food. Unlimited grass ranges should be used for young stock and breeders but not for market egg layers. For better egg quality confine the layers or let them out only in the late afternoon.

4. **Fence the flock out of barnyard filth and egg tainting greens.** Barnyard eggs are notorious for their poor keeping quality and objectionable "strong" flavor. Feeding quantities of garbage lowers the egg flavor and keeping quality. Whatever goes into the hen may get into the egg. All strong greens also taint eggs.

5. Gather eggs several times each day, especially on very hot or very cold days.

6. Place them in a clean, cool place when gathered.

7. Candle and grade for size and uniformity, removing blood spots, meat spots, and misshapen, cracked, and very small eggs.

8. Pack in strong, clean cases, with new fillers and cup flats.

9. Market frequently, at least twice each week.

CANDLING

Candling is the only practical known method for determining quality of eggs without breaking the shell. The factors considered are the shell, air-cell, yolk, white, and germ. The appearance and position of the yolk plays the most important part in determining quality.

Candlers should be equipped with a suitable candling apparatus, located in a dark room and preferably situated so that the egg, when placed before the candle, will be at a distance of two feet from the candler's eye.

The egg, in all cases, should be twirled before the opening in the candling device. This sets the yolk in motion, whereby the candler may see its condition and determine by its movement the thickness of the white, and also detect any foreign matter in the egg. The number of eggs a candler can inspect in a given time depends upon the quality at hand.

Eggs should not be candled too soon after removing from cold storage, if accuracy is to be secured. Eggs at refrigerating temperatures usually have congealed whites, which permits less movement in the yolk than in the case of eggs at ordinary store temperature.

Candling outfits are inexpensive, and sufficient dark room space of any kind is saisfactory. With attention to established quality standards, and practice, efficiency in candling may be acquired with comparatively little difficulty.

Inspectors of this department will be glad to assist producers, retailers, and wholesalers.

STORAGE

Never store eggs in second-hand cases, flats or fillers; mold will develop.

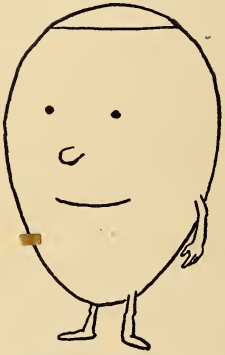
SUGGESTIONS FOR RETAILERS

1. Insist on receiving graded eggs, unless you grade them yourself.
2. See that the wholesaler provides invoice showing grade of each lot.
3. Buy frequently, rather than in large lots.
4. Do not expose eggs to deterioration by window display.
5. Keep eggs away from radiators and stoves.
6. Keep surplus eggs in a cold place.
7. **If in doubt as to grade, recandle or have recandled. The retailer is responsible for the quality of eggs sold to the consumer, and the eggs must meet the requirements for the grade represented.**
8. **A dirty egg is a direct financial loss to the producer for it may have its value immediately decreased 50 per cent. A consumer cannot be expected to buy a dirty product, whether it be eggs or any other commodity.**

SPECIALS
or AA Grade

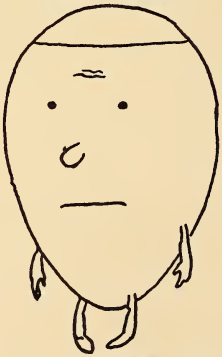
I am a first grade egg because I have been given the proper care from the time I was produced until I reached your door. I won't fail you. For every use, put Specials on your grocery list.

EXTRAS
or A Grade



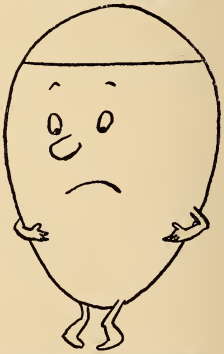
I've seen something of the world, which accounts for my being placed in the second grade eggs. But I still have plenty in the shell and can be used in any form you wish.

STANDARDS
and B Grade



I'm considered third grade because I've been treated too roughly and kept too warm. While I haven't much to say for myself in the company of my better brothers, I can still make a pretty good cake for the folks.

TRADES
and C Grade



I'm the forgotten egg. They forgot to treat me as a fragile and perishable product; that's why I'm only good for cooking and baking. I'm sick and discouraged from lack of consideration, and unless you use me immediately, I will pass out of the edible class.